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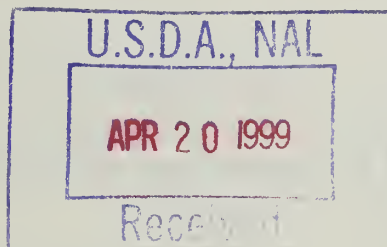
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UNITED STATES STANDARDS

for grades of

Frozen Green Beans and Frozen Wax Beans

Fifth Issue

EFFECTIVE MAY 8, 1975

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
PROCESSED PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

These standards supersede the standards which have been in effect since
August 25, 1954

This is the fifth issue of the United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans. These standards are issued by the Department after careful consideration of all data and views submitted.

Previous issues, revisions and amendments of these standards were:

First, second, and third issues as tentative standards effective October 1942, March 1, 1943, and April 15, 1944 respectively. Codified and published in the Federal Register of June 4, 1954 (19 F.R. 3293).

Amendment published in the Federal Register of August 25, 1954 (19 F.R. 5391).

Section 52.2330 amended (22 F.R. 3535) to become effective July 1, 1957.

Revised in their entirety in the Federal Register of April 8, 1975 (40 F.R. 15900).

These standards are included in the Code of Federal Regulations, Title 7 -- Agriculture, Part 52.

Issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality, the grade standards are for the voluntary use of producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

These standards will also serve as a basis for the inspection and grading of this commodity by the Federal inspection service, which is also provided under the Agricultural Marketing Act of 1946. This service, available for inspection and grading of other processed products as well, is offered to interested parties, upon application, on a fee-for-service basis.

These standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division, AMS
U.S. Department of Agriculture
Washington, D.C. 20250

UNITED STATES STANDARDS FOR GRADES OF
FROZEN GREEN BEANS AND FROZEN WAX BEANS

EFFECTIVE MAY 8, 1975

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(Authority: Agricultural Marketing Act of 1946, Sec. 205,
60 Stat. 1090, as amended; 7 U.S.C. 1624.)

§52.2321 PRODUCT DESCRIPTION.

"Frozen green beans" and "frozen wax beans," hereinafter called "frozen beans," means the frozen product prepared from the clean, sound, succulent pods of the bean plant by stemming, washing, blanching, sorting and properly draining and is then frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

§52.2322 STYLES OF FROZEN BEANS.

- (a) "Whole" means frozen beans consisting of whole pods, including whole pods which are less than 2-3/4 inches in length.
- (b) "Sliced Lengthwise," "French Style," "Julienne," or "Shoestring" means frozen beans consisting of pods that are sliced lengthwise.
- (c) "Cut" means frozen beans consisting of pods that are cut transversely into pieces less than 2-3/4 inches but not less than 3/4 inch in length.
- (d) "Short Cut" means frozen beans consisting of pods that are cut transversely into pieces less than 3/4 inch in length.
- (e) "Mixed" means a mixture of two or more of the following styles of frozen beans: Whole, cut, or short cut.

§52.2323 STYLE CLASSIFICATION COMPLIANCE.

- (a) *General.* For the purpose of determining compliance with the styles of "cut" and "short cut" any pieces that are of the lengths specified in Table I are considered defects. Such defects are classified as Minor or Major in Table I. Each "X" represents one defect.
- (b) *Compliance.* Tolerances for compliance with style are contained in Tables II and III as applicable for the style.

TABLE I
STYLE DEFECT CLASSIFICATION

Style	Defect	Classification	
		Minor	Major
Cut	Pieces shorter than 1/2 inch in length	X	
	Pieces longer than 2-3/4 inches		X
Short Cut	Pieces 3/4 inch or longer but not longer than 1-1/4 inches	X	
	Pieces longer than 1-1/4 inches		X

TABLE II
CUT STYLE
TOLERANCES FOR STYLE COMPLIANCE

Acceptable Quality Level (AQL)		20.0	3.0
No. of sample units	In any sample unit. Absolute Limit (AL)	Maximum defects Permitted	
		59	13
	Number of units	Total 1/	Major
		In the total sample	In the total sample
1	200	49	10
2	400	93	18
3	600	136	25
4	800	179	32
5	1000	221	39
6	1200	263	46
7	1400	305	52
8	1600	346	59
9	1800	388	66
10	2000	429	72
11	2200	471	79
12	2400	512	86
13	2600	554	92
14	2800	595	99
15	3000	636	105
16	3200	677	112
17	3400	718	118
18	3600	759	125
19	3800	801	131
20	4000	842	138
21	4200	883	144

1/ Total = Minor plus major

TABLE III
SHORT CUT
TOLERANCES FOR STYLE COMPLIANCE

Acceptable Quality Level (AQL)		23.5	0.65
No. of Sample Units	In any sample unit.	Maximum defects permitted	
	Absolute Limit (AL)	65	5
	Number of Units	Total <u>1</u>	Major
		In the total sample	In the total sample
1	200	57	3
2	400	108	5
3	600	158	7
4	800	208	9
5	1000	257	11
6	1200	306	12
7	1400	355	14
8	1600	404	16
9	1800	453	17
10	2000	501	19
11	2200	550	21
12	2400	598	22
13	2600	647	24
14	2800	695	25
15	3000	743	27
16	3200	791	28
17	3400	840	30
18	3600	888	31
19	3800	936	33
20	4000	984	34
21	4200	1032	36

1/ Total = minor plus major.

§52.2324 TYPES OF FROZEN BEANS.

- (a) The type of frozen beans is not incorporated in the grades of the finished product, since type of frozen beans is not a factor of quality for the purpose of these grades. The type of frozen beans is described as "round type" or "flat type."
- (b) "Round type" means frozen beans having a width not greater than 1-1/2 times the thickness of the bean.
- (c) "Flat type" means frozen beans having a width greater than 1-1/2 times the thickness of the bean.

§52.2325 DEFINITIONS OF TERMS.

- (a) *Absolute limit (AL)*. The maximum number of defects permitted in a sample unit.
- (b) *Acceptable quality level (AQL)*. Acceptable quality level (AQL) is the maximum percent defective, or the maximum number of defects per hundred units, that, for purposes of sampling inspection, can be considered satisfactory as a process average.
- (c) *Blemished*. Any unit which is affected or damaged by discoloration or any other means to the extent that the appearance or eating quality is adversely affected.

(d) *Color*.

(1) *Green beans*.

- (i) *Well colored*. The individual units have a distinct green color that may range from a light shade of green color to a moderately dark shade of green characteristic of the variety.
- (ii) *Fairly well colored*. The individual units are lacking in a distinct green color such that they are a pale shade of green that materially affects the color appearance of the unit.
- (iii) *Poorly colored*. The individual units are lacking in green color development such that the color appearance is seriously affected by a very pale green to whitish color.

(2) *Wax beans*.

- (i) *Well colored*. The individual units have a color ranging from a distinct green color to a distinct yellow color with intermediate stages of greenish-yellow to yellowish-green.

- (ii) *Fairly well colored.* The individual units have a pale yellow color that materially affects the color appearance of the unit.
- (iii) *Poorly colored.* The individual units have a whitish-yellow to yellowish-white color that seriously affects the color appearance of the unit.

(é) *Character.*

(1) *Round type.*

- (i) *Good character.* The pods are full fleshed and tender and the seeds are not mealy.
- (ii) *Reasonably good character.* The pods are reasonably fleshy and reasonably tender and the seeds are not mealy.
- (iii) *Fairly good character.* The pods have not entirely lost their fleshy structure, are fairly tender, and the seeds may be slightly mealy.
- (iv) *Poor character.* The seeds may be hard and more than slightly mealy and the pods have no flesh.

(2) *Flat type.*

- (i) *Good character.* The pods have a good, green color, are tender, and have a definite seed pocket. The seeds may be slightly enlarged for the type but are not mealy.
- (ii) *Reasonably good character.* The pods have a green color which may have a slight yellowish cast, are reasonably tender and may not have a definite seed pocket. The seeds may be no more than moderately enlarged for the type and may be slightly mealy.
- (iii) *Fairly good character.* The pods may have a yellowish green color; are fairly tender and lacking a seed pocket. The seeds may be enlarged and may be mealy and moderately hard.
- (iv) *Poor character.* The pods may have a greenish yellow color; may not be tender and lacking a seed pocket. The seeds may be enlarged, hard and mealy.

- (f) *Decay.* The bacterial or fungus deterioration of a unit to the extent that the appearance or eating quality is seriously affected or to a degree that the unit is offensive.

- (g) *Defect.* Any nonconformance with a specified requirement. Defects are classified as "Minor," "Major," "Severe," or "Critical."
- (h) *Detached stem.* The stem or portion of stem that attaches the bean pods to the vine stem, but has become separated from the pod.
- (i) *Deviant.* As applied to these standards, "deviant" means a sample unit which fails the requirements for the prerequisite factors of flavor and odor, overall color appearance, character with respect to sliced lengthwise style, and sloughing; *Provided:* That such sample unit is not more than one grade below the intended or indicated grade.
- (j) *Extraneous vegetable material.*
- (1) *Class 1* - Tender, green, edible vegetable material similar in color and texture to that of beans, including but not limited to:
 - (i) Leaves or portions of leaves or grass.
 - (ii) Material from plants other than the bean plant.
 - (2) *Class 2* - Any material that is not tender, may be slightly tough or fibrous to hard, brittle, or woody, may not be green and includes but is not limited to:
 - (i) Discolored leaves or grass or portions thereof;
 - (ii) Bean stalk or vine material, including vine stems, regardless of color, length, or diameter; or
 - (iii) Material from plants other than the bean plant.
- (k) *Fiber.*
- (1) *Edible.* Fiber developed in the wall tissue of the bean pod that is noticeable upon chewing but may be consumed with the rest of the bean material without objection.
 - (2) *Tough.* Fiber developed in the wall tissue of the bean pod that is objectionable upon chewing and tends to separate from the rest of the bean.
- (l) *Flavor.*
- (1) *Good flavor.* The product, after cooking, has a good characteristic flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

- (m) *Mechanical damage.* Any unit that is broken or split into two parts or that has very ragged edges, or is crushed, or is damaged by other mechanical means to such an extent that the appearance is seriously affected.
- (n) *Sample.* The number of sample units to be used for inspection of a lot.
- (o) *Sample unit.* The amount of product specified to be used for inspection. It may be:
 - (1) The entire contents of a container; or
 - (2) A portion of the contents of a container; or
 - (3) A combination of the contents of two or more containers; or
 - (4) A portion of unpacked product.
- (p) *Small piece.* In sliced lengthwise style only means a piece of pod less than 3/4 inch in the longest dimension and loose seeds or pieces of seeds.
- (q) *Tough strings.* Strings or pieces of strings removed from the cooked frozen bean which will support a 1/2 pound weight for not less than five seconds.
- (r) *Unit.* Any individual portion of a bean pod.
- (s) *Unsnipped unit.* A unit without an attached stem but with stem collar that is hard and/or tough and would be objectionable upon eating.
- (t) *Unstemmed unit.* A unit with attached stem or portion thereof that attaches the pod to the vine stem.

§52.2326 SAMPLE UNIT SIZES.

- (a) Compliance with requirements for the style of "cut" and "short cut" and for factors of quality is based on the following sample unit sizes:
 - (1) For style: 200 units
 - (2) Factors of quality: Whole style - 100 units
Sliced lengthwise style - 9 ounces
All other styles - 200 units.

In the styles of whole and cut, a mechanically damaged unit that is broken into separate parts will be reassembled and counted as one unit in the standard sample unit size.

(b) Detached stems and harmless extraneous material that are considered part of the sample unit are not included in the count or weight of the standard sample unit size. Such stems and other extraneous material are considered part of the sample unit:

- (1) when they are in a container whose entire contents are included in the sample unit;
- (2) when they are in the last of several containers included in the sample unit and 50 percent or more of the contents are required for the sample unit. None of the stems and HEM in the last of several containers is considered part of the sample unit when less than 50 percent of its contents are required for the sample unit; and
- (3) when they are commingled with all of the product required for the sample unit and such product is taken from, but is not the entire contents of a single container.

§52.2327 GRADES.

(a) *"U.S. Grade A" or ("U.S. Fancy")* is the quality of frozen beans that:

- (1) Meets the following prerequisites (with deviants as specified in §52.2331 (a);
 - (i) Has similar varietal characteristics;
 - (ii) Has a good flavor and odor;
 - (iii) Has a good, bright, overall color appearance;
 - (iv) With respect to the style of "sliced lengthwise", is of at least reasonably good character and the amount of small pieces that may be present does not exceed one ounce;
 - (v) The appearance or eating quality is not materially affected by sloughing; and
- (2) Is within the limits for defects as classified in Table IV and specified in Table V, VI, or VII, as applicable for the style.

(b) *"U.S. Grade B" or ("U.S. Extra Standard")* is the quality of frozen beans that:

- (1) meets the following prerequisites (with deviants as specified in §52.2331 (a));
 - (i) Has similar varietal characteristics;
 - (ii) Has a good flavor and odor;
 - (iii) Has at least a reasonably good overall color appearance which may be slightly dull;
 - (iv) With respect to the style of "sliced lengthwise" is of at least reasonably good character, and the amount of small pieces that may be present does not exceed 2 ounces;
 - (v) The appearance or eating quality is not seriously affected by sloughing; and
- (2) Is within the limits for defects as classified in Table IV and specified in Table V, VI, or VII as applicable for the style.

(c) *"U.S. Grade C" (or "U.S. Standard")* is the quality of frozen beans that:

- (1) Meets the following prerequisites (with deviants as specified in §52.2331 (a));
 - (i) Has similar varietal characteristics;
 - (ii) Has a fairly good flavor and odor;
 - (iii) Has at least a fairly good overall color appearance which may be dull but is not off color;
 - (iv) With respect to the style of "sliced lengthwise" is of at least a fairly good character, and the amount of small pieces that may be present does not exceed 3.5 ounces; and
- (2) Is within the limits for defects as classified in Table IV and specified in Table V, VI, or VII as applicable for the style.

(d) *"Substandard"* is the quality of frozen beans that fail to meet the requirements for U.S. Grade C.

§52.2328 FACTORS OF QUALITY AND GRADE COMPLIANCE.

(a) The grade of a lot of frozen beans is based on compliance with the prerequisites specified in §52.2327 and with requirements for the following quality factors:

- (1) *Color;*
- (2) *Blemished;*
- (3) *Mechanical damage;*
- (4) *Decay;*
- (5) *Workmanship;*
- (6) *Character;*
- (7) *Fiber;*
- (8) *Tough strings; and*
- (9) *Extraneous vegetable material.*

(b) Defects are classified as minor, major, severe, or critical. Each "X" mark in Table IV represents "one defect."

TABLE IV
CLASSIFICATION OF DEFECTS

Quality Factors	Defects	Classification			
		Minor	Major	Severe	Critical
Color	Individual unit adversely affected				
	Materially Seriously		X	X	
Blemished	Slightly	X			
	Materially Seriously		X	X	
Decay					X
Mechanical damage		X			
Workmanship	Unstemmed unit			X	
	Detached stem			X	
	Unsnipped unit		X		
Fiber	Edible		X		
	Tough			X	
Tough strings			X		
Character	Reasonably good				
	In Grade A only	X			
	Fairly good				
	In Grade A		X		
	In Grade B	X			
	Poor				
	In Grades A & B			X	
	In Grade C	X			
Extraneous Vegetable material	Class 1			X	
	Class 2				X

TABLE V
GRADE COMPLIANCE
CUT AND SHORT CUT

Acceptable Quality Level (AQL)	GRADE A					GRADE B				GRADE C			
	5.5	2.0	0.55	0.15		8.5	2.8	1.7	0.2	11.0	4.7	2.8	0.4
Absolute Limit (AL)	21	10	5	2		28	13	9	3	36	19	13	4
Number of sample units	Number of units	Total 1/	Major	Severe	Crit.	Total 1/	Major	Severe	Crit.	Total 1/	Major	Severe	Crit.
1	200	17	7	3	1	23	10	6	1	30	15	10	2
2	400	30	12	5	1	43	17	11	3	55	26	17	4
3	600	43	17	6	2	62	23	15	3	80	37	23	5
4	800	55	22	8	3	80	30	19	4	104	48	30	6
5	1000	68	27	10	3	98	36	23	5	128	58	36	7
6	1200	80	31	11	4	116	43	27	5	152	69	43	8
7	1400	92	36	12	4	134	49	31	6	176	79	49	9
8	1600	104	40	14	5	152	55	35	7	200	90	55	10
9	1800	116	45	15	5	170	62	39	7	223	100	62	11
10	2000	128	49	17	6	188	68	43	8	247	110	68	12
11	2200	140	53	18	6	206	74	47	9	270	121	74	13
12	2400	152	58	19	7	223	80	50	9	294	131	80	14
13	2600	164	62	21	7	241	86	54	10	317	141	86	15
14	2800	176	66	22	7	258	92	58	10	340	151	92	15
15	3000	188	71	23	8	276	98	62	11	363	161	98	16
16	3200	200	75	25	8	294	104	65	12	387	171	104	17
17	3400	211	79	26	8	311	110	69	12	410	181	110	18
18	3600	223	84	27	9	328	116	73	13	433	191	116	19
19	3800	235	88	29	9	346	122	76	13	456	201	122	20
20	4000	247	92	30	10	363	128	80	14	479	212	128	21
21	4200	258	96	31	10	381	134	84	14	502	222	134	22

1/ Total = Minor + Major + Severe + Critical

TABLE VI
GRADE COMPLIANCE

WHOLE

		GRADE A				GRADE B				GRADE C			
Acceptable Quality Level (AQL)		12.5	4.5	1.25	0.30	18.75	6.25	3.75	0.50	25.0	10.5	6.25	0.80
Absolute Limit (AL)		22	11	5	2	32	14	10	3	40	20	14	4
Number of sample units	Number of units	Total 1/	Major	Severe	Crit.	Total 1/	Major	Severe	Crit.	Total 1/	Major	Severe	Crit.
1	100	18	8	3	1	26	10	7	1	33	16	10	2
2	200	33	14	5	2	48	18	12	3	62	29	18	4
3	300	48	20	7	3	68	26	17	4	89	41	26	5
4	400	62	25	9	3	89	33	21	4	116	53	33	6
5	500	75	30	10	4	109	40	26	5	143	64	40	7
6	600	89	36	12	4	130	48	30	6	170	76	48	9
7	700	103	41	14	5	150	55	35	7	197	87	55	10
8	800	116	46	15	5	170	62	39	7	223	99	62	11
9	900	130	51	17	6	190	68	43	8	250	110	68	12
10	1000	143	56	18	6	210	75	48	9	276	122	75	13
11	1100	157	61	20	7	230	82	52	9	302	133	82	14
12	1200	170	66	21	7	250	89	56	10	329	144	89	15
13	1300	183	71	23	7	269	96	60	11	355	156	96	16
14	1400	197	76	24	8	289	103	64	11	381	167	103	17
15	1500	210	81	26	8	309	109	68	12	407	178	109	18
16	1600	223	86	27	9	329	116	73	13	433	189	116	19
17	1700	236	91	29	9	348	123	77	13	459	200	123	20
18	1800	250	96	30	10	368	130	81	14	485	212	130	21
19	1900	263	101	32	10	387	137	85	15	511	223	137	22
20	2000	276	105	33	10	407	143	89	15	537	234	143	23
21	2100	289	110	35	11	426	150	93	16	563	245	150	24

1/ Total = Minor + Major + Severe + Critical

GRADE COMPLIANCE
SLICED LENGTHWISE OR FRENCH CUT

U.S. Grade A													
Maximum defects permitted													
U.S. Grade B													
Maximum defects permitted													
U.S. Grade C													
Maximum defects permitted													
Acceptable Quality Level (AQL) <u>2/</u>	8.50	4.0	1.5	0.25	12.5	7.5	3.0	0.40	15.0	10.0	5.0	0.50	
Absolute Limit (AL)	16	10	5	2	22	15	8	3	25	18	11	3	
<hr/>													
Number of Sample Units	Ounces of Product	In the total sample				In the total sample				In the total sample			
		Total <u>1/</u>	Major	Severe	Critical	Total <u>1/</u>	Major	Severe	Critical	Total <u>1/</u>	Major	Severe Critical	
1	9	12	7	3	0	17	11	6	1	20	14	8	2
2	18	22	12	6	1	30	20	9	2	36	25	14	3
3	27	31	16	7	2	43	28	13	3	51	36	20	4
4	36	40	21	9	3	56	36	16	4	66	46	25	5
5	45	48	25	11	3	68	43	20	4	81	56	30	6
6	54	57	29	13	3	81	51	23	5	96	66	36	7
7	63	65	33	15	4	93	58	26	5	101 110	76	41	8
8	72	74	38	16	4	105	66	29	6	125	86	46	8
9	81	82	42	18	4	118	73	32	6	140	96	51	9
10	90	91	46	20	5	130	81	36	7	154	105	56	10
11	99	99	50	21	5	142	88	39	7	169	115	61	11
12	108	107	54	23	6	154	96	42	8	183	125	66	11
13	117	116	58	24	6	166	103	45	8	197	135	71	12
14	126	124	62	26	6	178	110	48	9	212	144	76	13
15	135	132	66	28	7	190	118	51	9	226	154	81	14
16	144	141	70	29	7	202	125	54	10	240	164	86	14
17	153	149	74	31	7	214	132	57	10	254	173	91	15
18	162	157	78	32	7	226	140	60	11	269	183	96	16
19	171	165	82	34	8	238	147	63	11	283	193	101	17
20	180	173	86	36	8	250	154	66	12	297	202	105	17
21	189	182	90	37	8	260	161	69	12	311	212	110	18

1/ Total = Minor + Major + Severe + Critical.

2/ Based on an estimated count of 10 per ounce.

§52.2329 SAMPLE SIZE.

- (a) *General.* The sample size to determine compliance with requirements for style and for prerequisites specified in §52.2327 and other quality factors, shall be as specified in the sampling plans and procedures in the "Regulations Governing Inspection of Processed Fruits and Vegetables and Related Products" (§52.38) for Lot Inspection or on-line Inspection, as applicable.
- (b) *Deviants.* The acceptance numbers for deviants specified in the sampling plans cited in paragraph (a) of this section apply only to the prerequisite factors specified for the grade in §52.2327. They do not apply to the quality factors covered by the sampling plans in §52.2328.

§52.2330 LOT ACCEPTANCE FOR STYLE.

A lot of frozen beans is considered as meeting the style requirements for cuts or short cuts, as applicable, if the defects permitted and the AL values for the applicable defect classifications specified in Table II and III, as applicable, are not exceeded.

§52.2331 LOT ACCEPTANCE FOR QUALITY.

A lot of frozen beans is considered as meeting the requirements for quality if:

- (a) The number of deviants for the prerequisites specified for the applicable grade in §52.2327 does not exceed the acceptance number specified in the sampling plans in the "Regulations Governing Inspection of Processed Fruits and Vegetables and Related Products" (§52.38).
- (b) The defects permitted and the AL values for the applicable defect classifications specified in Tables V, VI, and VII are not exceeded.

TALLY SHEET

852.2332 Tally sheet for frozen green beans and frozen wax beans.

DEFECT TALLY SHEET FOR FROZEN GREEN BEANS
AND FROZEN WAX BEANS

No. size, and kind of container - - - - -

Label - - - - -

Container mark - - - - -

Net weight - - - - -

Sample unit No. - - - - -

Prerequisite Grade - - - - -

Reason downgraded - - - - -

DEFECT		Minor	major	severe	critical	Minor	major	severe	critical
Color									
DAMAGE	Blemished								
	Mechanical								
	Decay								
WORKMAN- SHIP	Unstemmed units								
	Unsnipped units								
	Detached Stems								
	Fiber								
	Tough Strings								
CHARAC- TER	Reasonably good								
	Fairly good								
	Poor								
Harmless Extraneous Material									
Total (each class)									
Cumulative Total (each class)									
Total (all classes)									
Cumulative Total (all classes)									
Style (Total each class)									
Cumulative Total (each class)									
Total (all classes)									
Cumulative Total (all classes)									

The United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans (which is the fifth issue) contained in this subpart shall become effective May 8, 1975, and will thereupon supersede the United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans which have been in effect since August 25, 1954.

Dated: April 1, 1975

E. L. Peterson
Administrator
Agricultural Marketing Service

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